

Small Plates

Small but delicious, our light bites and starters offer incredible flavours.

BANG-BANG CAULIFLOWER (VG) Sriracha and sesame mayo, coriander shoots	£7.00	HAM HOCK TERRINE Celeriac remoulade, gooseberry chutney, buttered rye bread	£8.00
WATERCRESS SOUP (V, VGA) Summer greens, horseradish cream, sourdough crouton	£7.95	BURRATA PANZANELLA SALAD (V) Basil, bitter leaves	£9.50
QUEENS HEAD SIGNATURE TWICE BAKED CHEDDAR CHEESE SOUFFLÉ Lobster thermidor sauce, Gruyère crisp	£11.50	KATSU SCOTCH EGG Pickled vegetables, furikake	£9.50

Light Bites & Breads

NOCELLARA OLIVES (STONE IN) (VG)	£4.50	SAGE AND ONION SEASONED PORK SCRATCHINGS	£4.50
CORN RIBS (VG) Kimchi salt, gochujang	£6.00	FRESHLY BAKED ANCIENT GRAIN SOURDOUGH (V, VGA) Wild garlic butter	£6.75
MUSHROOM CROQUETTE Wild garlic aioli	£7.50		

From the Land, Sea & Garden

Our menus feature vibrant global cuisine and showcase the finest produce from the British Isles

LEMON AND BASIL RISOTTO (V, VGA) Roasted cherry tomatoes, crispy mozzarella	£16.25	BUTTERMILK CHICKEN BREAST BURGER Smoked Applewood cheese, house ranch dressing, smoked English streaky bacon, confit onion, beef dripping skin-on fries	£20.50
REDEFINE MEAT™ PLANT-BASED BURGER (VG) Vegan cheese, beetroot relish, miso mayonnaise, skin-on fries	£19.95	QUEENS HEAD SIGNATURE FISH CAKE Lobster thermidor sauce, spinach, poached egg, seaweed crumb	£21.00
QUEENS HEAD SIGNATURE BATTERED FISH AND TRIPLE-COOKED BEEF DRIPPING CHIPS Mushy peas, homemade tartare sauce, chip shop curry sauce, fresh lemon. <i>Fish may change depending on seasonal availability and weekly market price</i>	£19.95		

From the Grill

All the meat on our Grill Menu is supplied by Aubrey Allen, one of the only butchers that hold The Royal Warrant.

QUEENS HEAD SIGNATURE STEAK BURGER House sauce, crispy onions, beef dripping skin-on fries, 'nduja ketchup. Add smoked Applewood cheese £2, smoked English streaky bacon £2.50 or a double patty £5	£19.50	QUEENS HEAD SIGNATURE STEAK FRITES Triple peppercorn sauce, beef dripping skin-on fries	£26.95
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HOUSE RECIPE SAUCES

TRIPLE PEPPERCORN SAUCE	£2.50
RED WINE AND MADEIRA JUS	£2.50
HP SAUCE GRAVY	£2.50

BÉARNAISE SAUCE (V)	£3.50
WILD GARLIC BUTTER (V)	£2.50

Sunday Roasts

Features thoughtfully crafted homemade dishes made with only the finest quality ingredients.

All roasts are served with beef dripping Yorkshire pudding, fresh seasonal vegetables, roasted roots, duck fat roast potatoes and lashings of our special recipe house gravy

REDEFINE MEAT™ WELLINGTON Mushroom duxelle, Yorkshire pudding, roast potatoes, seasonal vegetables, plant-based gravy	£20.00	PORCHETTA Sage and onion stuffed apple	£23.00
ROAST HALF SPATCHCOCK HIGHER WELFARE BRITISH CHICKEN Wild garlic and herb butter	£23.00	ROSEMARY ROASTED LEG OF WEST COUNTRY LAMB Crisp pea and ricotta bon bon, homemade mint jelly	£24.00
DRY AGED RUMP OF BRITISH BEEF Homemade horseradish creame	£26.00		

EXTRA YORKSHIRE PUDDING
AND DUCK FAT ROAST POTATOES **£1PP**

QUEENS HEAD SIGNATURE CAULIFLOWER
CHEESE, MORNAY SAUCE (V) **£7.50**

Desserts

QUEENS HEAD SIGNATURE APPLE AND BLACKBERRY CRUMBLE (V, VGA) Vanilla and lavender custard	£8.00	LANCASHIRE CHEESE (V) Eccles cake, rhubarb and apple gel	£9.50
CRÈME BRÛLÉE (V) Thyme and honey, vanilla gelato	£9.50	BLUEBERRY CHEESECAKE (V) Meringue shards, lemon sorbet	£9.95
STRAWBERRY AND ELDERFLOWER ETON MESS SUNDAE (V)	£8.50	ONE SCOOP OF GELATO OR SORBET (VGA) Classic wafer	£3.75
BELGIAN CHOCOLATE MILLE-FEUILLE (V) Maraschino cherries, raw cacao	£9.95	THREE SCOOPS OF GELATO OR SORBET (VGA) Classic wafer	£7.50
QUEENS HEAD SIGNATURE STICKY TOFFEE PUDDING (V) Spiced brandy snap, vanilla gelato, miso butterscotch sauce	£8.95	<i>Ask your server for available flavours</i>	

Seasonal Sides

CAESAR SALAD Charred croutons, parmesan. Add anchovies £2	£5.00
MIXED BUTTERED SPRING GREENS (V, VGA)	£5.00
TUSCAN PANZANELLA SALAD (V, VGA) Add anchovies £2	£5.95

Potatoes

BEEF DRIPPING SKIN-ON FRIES (VGA) Rosemary and thyme sea salt. Add parmesan and truffle £2	£5.00
TRIPLE-COOKED BEEF DRIPPING CHIPS (VGA) Rosemary and thyme sea salt. Add parmesan and truffle £2	£5.00
CRISPY POTATO ROSTI (V) Tzatziki, parmesan and herb oil	£5.50

ANY ALLERGIES?

(V) Vegetarian / (VG) Vegan / (GF) Gluten free / (VA) Vegetarian available
(VGA) Vegan available / (GFA) Gluten free available

Please be advised that our kitchen handles ingredients that contain allergens. While we take the utmost care to prevent cross-contamination, we cannot guarantee that any menu item is completely free of gluten, dairy, eggs, nuts, peanuts, soy, sesame, shellfish, fish. If you have any allergies or dietary restrictions, please inform your server before placing your order. Our team will be happy to assist you with ingredient information and suggest suitable options.

*All weights stated are approximate and prior to cooking. **Our fish has been carefully filleted however some small bones may remain.

***Some of our foods are cooked using genetically modified soya oil.